



MURIEL

2019 MURIEL FINCAS DE LA VILLA BLANCO



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Viura

Alcohol

13.1%

Residual Sugar

1.3 g/l

Total Acidity

4.42

DESCRIPTION

This wine is a bright pale yellow color, with greenish reflections. The fruit in the nose and palate is intense and fresh, with floral and fruity notes of white pear, apple, lemon, lime, and older citrus fruits. The palate is juicy and harmoniously acidic leaving a long, fresh and pleasing aftertaste.

WINEMAKER NOTES

The vines have a medium age of 20 years and are grown using both Gobelet and trellis-trained systems. Good weather defined the 2019 vintage, leading to a wine with extraordinary balance. The 2019 harvest was also defined by a large harvest, with high quality. Hand-harvested between the end of September and the beginning of October. The grapes are gently pressed and undergo a 3-hour skin maceration to achieve high aroma intensity. Most of the wine is fermented in stainless-steel vats under temperature control in order to enhance its freshness. A small percentage was fermented and aged in French oak barrels.

SERVING HINTS

This wine is ideal by the glass, as an aperitif served at around 48° F (9° C). It also pairs perfectly with tapas-style appetizers, green and fruit salads, cold soups, sushi, steamed shellfish, all kinds of fish (especially grilled fish), seafood paellas and pastas.